



LITTLE CHANNELS

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Welcome to Little Channels

Little Channels is situated on the West of the Channels Estate, just North of Chelmsford and on the outskirts of the picturesque village of Little Waltham.

This superbly restored mid-19th Century working farm complex is host to two of the finest intimate function venues in Essex.

The Barn with its beautiful private flagstone courtyard offers a truly idyllic setting for any special occasion. The Barn can cater for up to 90 seated guests for a lunch or dinner or up to 150 guests for an informal party with a buffet.

The Bistro, which is situated in a charming converted barn with a private quaint country feel courtyard, is perfect for any intimate gathering. It allows for up to 40 seated guests for a lunch or dinner and up to 60 guests for an informal party with a buffet.

Our professional team of function co-ordinators pride themselves on offering you first class hospitality, dedicated to giving you complete commitment at every stage of your event. We are here to make sure that every moment, from enquiring with us at Little Channels to the end of your event, is absolutely perfect and completely stress free.





Little Channels Function Prices

The Bistro - Venue Hire

(Minimum of 20 / Maximum of 40 guests)

Dinner

Sunday - Thursday	£0
Friday	£100
Saturday	£100

The Barn - Venue Hire

(Minimum of 20 Lunch-40 Dinner / Maximum of 90 guests)

Only Available 6 months in advance

Lunch

Dinner

Monday - Thursday	£0	£0
Friday	£100	£300
Saturday	£275	£300
Sunday	£275	£0

Catering Prices

Lunch

Dinner

3 Course Adult	£30.00	£36.00
2 Course Adult	£24.00	£30.00
3 Course Child	£16.00	£18.00
2 Course Child	£13.00	£15.00

The room hire or £100 will be required as a deposit with a completed booking form to secure the booking. All prices include VAT.

Add a DJ to your celebrations for £395

Reception Drinks

Please pick two alcoholic options and a non-alcoholic option to offer your guests.

House Wine	£6.00 per glass
Sparkling wine	£5.00 per glass
Bucks Fizz	£6.00 per glass
Pimms And Lemonade	£6.00 per glass
Kir Royal	£7.00 per glass
Prosecco	£7.00 per glass
Bottled Beer	£5.50 per glass
Orange Juice	£2.60 per glass
Lemonade / Coke	£2.60 per glass

Canapes

Please choose 3 items for your guests to enjoy:

Mini Yorkshire Pudding With Sliced Beef
Wild Mushroom & Arancini Balls
Goats Cheese & Red Onion Tart
Tempura King Prawns
Sweet Chilli & Lime Chicken Skewers
Pigs In Blankets
Mini Cheeseburger Crostini
Beetroot Falafel With Houmous
Mac & Cheese Bites

Mini Brownie Bites
Chocolate Covered Strawberries

3 items £7.00 per person





Function Menu

Our experienced chefs at Little Channels are flexible and accommodating to your individual requirements.

Please select 2 starters, 2 main courses (you can choose an additional main course as a vegetarian option if needed) and 2 desserts. We will require a pre-order of your guests' choices and kindly ask for name cards with choices written on for each guest to aid the efficient service.

Please note we must be made aware of any selections for guests with dietary requirements to ensure their food is made safely.

Starters

- Deep Fried Brie With A Port & Cranberry Sauce (V)(GFA)
- Traditional Prawn Cocktail (DF)(GFA)
- Melon & Strawberries Served with Coulis (V)(VE)(GF)(DF)
- Soup Of Your Choice (Tomato & Basil, Leek & Potato, Carrot & Coriander) (V)(VE)(GF)(DF)
- Goats Cheese & Red Pepper Tart On A Bed Of Rocket (V)(GFA)
- Baked Creamy Wild Mushroom & Blue Cheese Pot Served With Croutes (V)(GFA)
- Ardennes Pate Served On Croutes With A Fig Relish (GFA)(DF)
- Slow Cooked Pork Belly Bites With Asian Slaw & Crackling (DF)(GF)
- Salt & Pepper squid served with a Garlic mayo (DF)
- Wild Mushroom Arancini with a truffle mayo (V)

Mains

- Roast Sirloin Of Beef With A Yorkshire Pudding (DFA)(GFA)
- Roast Supreme Of Chicken Served With Stuffing & Pigs In Blankets (DF)(GFA)
- Sage & Cream Cheese Stuffed Chicken Wrapped In Parma Ham & Peppercorn Sauce (GFA)
- Roasted Lamb Rump With A Herb Crust (DF)(GFA)
- All Served With Roasted Carrots, Broccoli & Potatoes

- Pan Fried Sea Bass served on Mediterranean Vegetables & Potato Bravas (DF)(GF)

- Pie Of Your Choice (Steak, Roast Chicken, Cheese Potato Leek & Onion (V))
- Braised Lamb Shank Served with a Red Wine Jus (GF)(DFA)
- Sage & Cider Pork Belly With Crackling & A Caramelised Apple (DFA)(GF)
- Beef Wellington with a Veal Jus (£5pp supplement) (GFA)(DFA)
- All Served With Creamy Mash Potato, Peas & Broccoli

- Wild Mushroom & Cheese Wellington Served with Sweet potato mash (V)(VE)(DF)(GFA)
- Mediterranean Vegetable Risotto Served With Garlic Ciabatta (V)(VE)(DF)(GFA)
- Creamy Spinach & Mushroom Linguine (V)(VEA)(DFA)

Desserts

White Chocolate & Raspberry Cheesecake & Ice cream
Cookies & Cream Cheesecake & Ice cream
Lemon meringue Tart With a Raspberry Coulis (V) (Contains Nuts)
Apple & Blackberry Crumble & Custard (V)(VEA)(GFA)(DFA)
White Chocolate & Baileys Tart & Chantilly Cream (V)
Chocolate Brownie & Ice Cream (V)(VEA)(GFA)(DFA)
Hand Rolled Strawberry & Prosecco Meringue Roulade (V)(GF)
Bread & Butter Pudding With Crème Anglaise (V)
Treacle Sponge & Custard (V)
Chocolate Orange Tart & Orange Sorbet (V)(VE)(GF)(DF)
Tropical Fruit Salad With Sorbet (V)(VE)(GF)(DF)

Tea, Coffee And Chocolate Mints

Children's Menu

Melon And Strawberries (V)(VE)(GF)(DF)
Garlic Bread (V)(VE)(DF)
Mozzarella Dippers (V)

Battered Chicken Dippers, Chips And Beans (DF)(GFA)
Small Roast Chicken Served with Roast Potatoes & Peas (GF)(DF)
Sausages, Chips And Peas (DF)
Tomato And Cheese Pizza, Chips & Beans (V)(VEA)(GFA)(DFA)

Chocolate Brownie & Ice Cream (V)(VEA)(GFA)(DFA)
Cookies & Cream Cheesecake & Ice cream
Ice Cream (V)(GF)(VEA)(DFA)

Allergen Key

(VE) Vegan (V) Vegetarian (GF) Gluten Free (DF) Dairy Free
(VEA) Vegan Available (GFA) Gluten Free Available (DFA) Dairy Free Available



Wine List

White Wine

SALENTO BIANCO, ALTANA DI VICO Italy	£25.00
Crisp, fresh and aromatic easy drinking white, from the heel of Italy.	
CHARDONNAY, COORONG ESTATE Australia	£27.00
A fresh, very appealing and lighter style of Chardonnay, with hints of tropical fruits and a zesty finish.	
SAUVIGNON BLANC, COLO COLO Chile	£27.00
Crisp and aromatic with flavours of fresh lemon zest and citrus fruit	
PINOT GRIGIO, COL DI SOTTO Italy	£27.00
Easy drinking, dry, crisp and well balanced, with strong appley characteristics. Very appealing and well rounded in style.	
SAUVIGNON BLANC, WEKA, MARLBOROUGH New Zealand	£38.00
Vibrant and zesty with pronounced aromas and flavours of passion fruit and citrus.	

Rose Wine

SALENTO ROSATO, ALTANA DI VICO Italy	£25.00
A pale, just off dry, blush rosé made from Zinfandel and Negroamaro grapes, with hints of red berry fruit.	
ZINFANDEL, DISCOVERY BEACH CALIFORNIA USA	£27.00
Off dry with succulent strawberry fruit flavours and aromas of summer berries.	

Red Wine

SALENTO ROSSO, ALTANA DI VICO Italy	£25.00
A smooth, soft red with a hint of spice, from the sun drenched area of Puglia on the heel of Italy.	
SHIRAZ, COORONG ESTATE Australia	£27.00
A gently oak aged, soft spicy Shiraz, with dark brambly fruits in a very easy drinking style.	
MERLOT, COLO COLO Chile	£27.00
Smooth, juicy and softly oak-aged. Medium-bodied in style, with dark berry fruit flavours and hints of vanilla.	
MALBEC, RALEO, MENDOZA Argentina	£38.00
Rich yet smooth Malbec, lightly oaked and brimming with dark juicy brambly fruit flavours.	

Sparkling Wine And Champagne

PROSECCO, BAROCCO Italy	£32.00
A premium quality Prosecco made from the Glera grape, this stylish Italian sparkler has light appley fruit flavours.	
BEAUMONT DES CRAYÈRES GRANDE RÉSERVE BRUT France	£75.00
An award winning Champagne. Elegant and fruit driven, rich and rounded on the palate with a delicate toasty character.	
LAURENT-PERRIER CUVÉE ROSÉ CHAMPAGNE France	£99.00
An iconic rosé with lifted red fruit flavours, made exclusively from Pinot Noir grapes.	